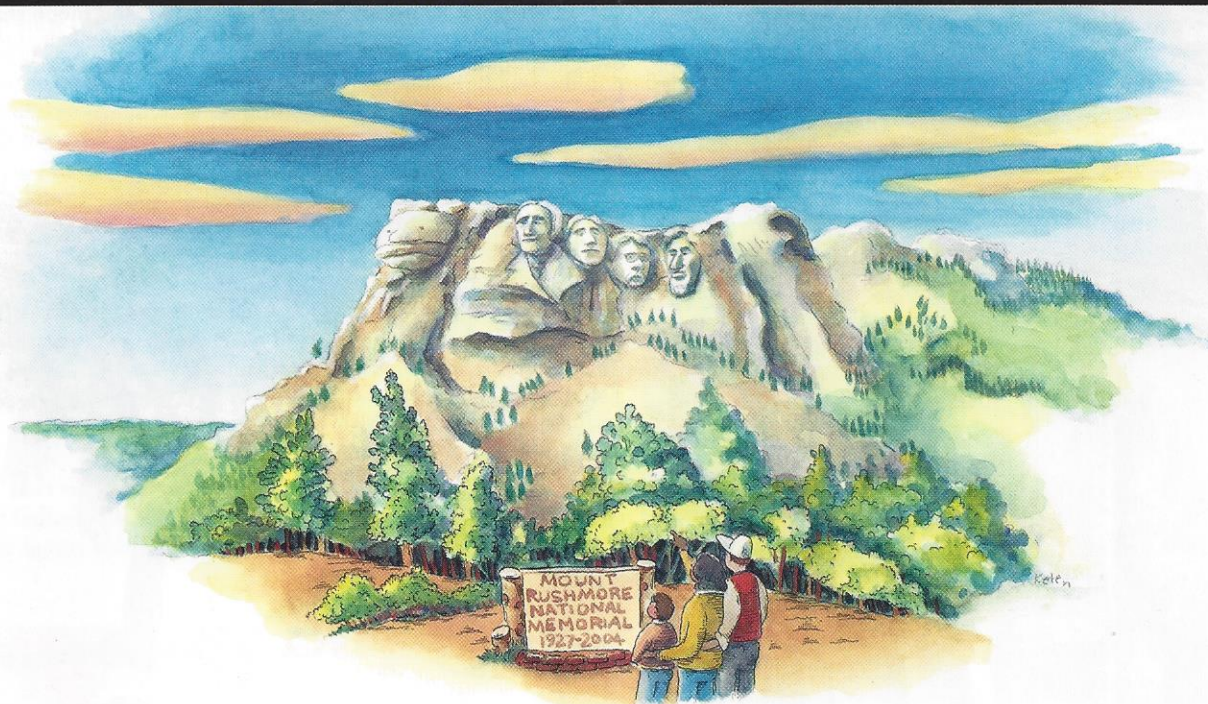


THE Grill Out TIMES

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO



The election-year rhetoric is heating up, and there are polls tracking every nano-movement of the candidates' popularity. It won't be long before the national conventions, followed by presidential debate season and the election itself.

While I will not risk a prediction of the nation's political future, I am willing to share with you the results of our national polls that clearly elect the winner of this year's most grilled food. The President of things grilled: the hamburger.

Year after year you, the grilling-public, have reelected the hamburger. In debates across the land democrats and republicans conclude that hamburgers are easy to prepare, flavorful, and they offer an endless variety of toppings and buns to satisfy all grilling constituents.

We've dedicated this special election issue to the hamburger. You'll find great recipes and grilling tips to literally spice up your barbecues. You'll also find instructions on how you can vote on www.weber.com® to help us democratically arrive at the answers to some perplexing subjects of endless debate. Assuming your votes do not produce a tie, we will publish the results of our election-year poll on our web site and in our next issue.

You may vote "Yes" or "No" to the following questions:

- Considering the low-carb craze; does a hamburger have to have a bun to be considered a hamburger?
- Do hamburgers have to contain ground meat?
- Will the next President of the United States serve hamburgers to White House guests?

To vote, direct your browser to www.weber.com® and follow the instructions. Be sure to press the keys of your keyboard with enough vigor to produce no hanging or pregnant chads.

Polls close on July 4th, the undisputed winner of grilling holidays and the birthday of a great democracy.

Happy grilling,

Mike

Mike Kempster Sr.
Executive VP



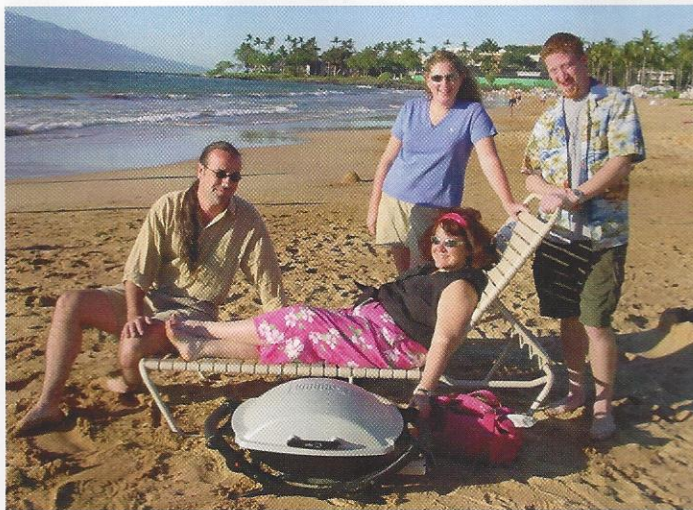
Weber® Q™ Goes to Maui

The winner of our Weber® Q grill essay contest has a few words for us about her week stay in Maui.

Aloha. I'm Kate, and I spent a week in paradise. My excellent friends, James, Tim, and Caroline accompanied me on my grand adventure.

We arrived at the Four Seasons in a red Mustang convertible laden with luggage. We were greeted with leis, and escorted to our suites. The delicious Maui air enveloped us and the Jacuzzi erased 13 hours on an airplane.

The days to come rocked; the beach at the Four Seasons, sunning and body surfing, followed by cocktails, and dinner with our Weber hostesses. We attended a Luau, feasted on imu-roasted pig, lomi salmon, and other delights, steering well clear of the poi.



Kate, her friends, and her Weber® Q lounging on the beach in Maui.

Tuesday was the best when we drove the Hana Highway. We rose before dawn. The road is made for Mustang convertibles, 52 miles of one lane bridges and blind turns. Along the route are waterfalls, a black beach, magnificent lava formations, and acres of lush vegetation. We made many stops along the way, to swim in waterfalls, climb rocks, and just gawk at all the pretty. We took the road less traveled back around the desolate southern coast. At times it was not even a road but more of a suggestion. Cows roamed freely. The sun and moon shared the sky for a time, and then the sun was gone. We returned to our hotel 16 hours after we'd left, exhausted yet triumphant.

Other highlights included snorkeling off Molokini, a mostly submerged volcanic crater that is home to many fish, and the drive to the summit of Haleakala, high above the clouds. We saw Ulalena, a Hawaiian opera with some fierce rhythms.

The best dinner we had was at Mama's Fish House in Paia. The decor was full blown, high-end tiki. The menu even credits the fisherman that caught the fish.

Far too soon the week was over, but I still feel Maui in the eyes of the friends who shared it.

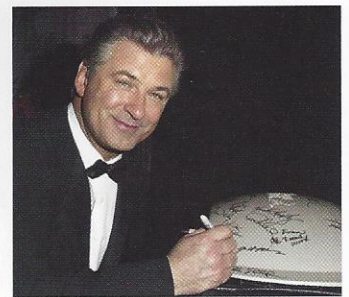
Mahalo Weber.

Kate



Weber® Q Hits the Red Carpet at SAG

More than 50 actors, including Clint Eastwood, Alec Baldwin, Debra Messing, and Charlize Theron signed a special Weber® Q portable gas grill at the Screen Actors Guild Awards® to benefit the Screen Actors Guild Foundation.



Celebrities signing the Weber® Q (clockwise from top left): Megan Mullaly, Alec Baldwin, Sean Astin, and Sean Hayes.

Grilling The Perfect Burger

We submit that a burger must meet three criteria to be considered worthy of eating: It must taste of the flame. It must be juicy. And it must be served hot.

How to get that flame-broiled flavor: Are you still using lighter fluid? Say it isn't so! Lighter fluid can impart a chemical taste to foods. If you have a gas grill, you're fine. If you're grilling over charcoal, trust us, breaking the lighter fluid habit will carry you farther down the road to burger greatness than anything else. Try odorless, tasteless, nontoxic fuel cubes to start the fire. They're made out of paraffin so they are safe and won't leave an unpleasant taste on your food. Or try a charcoal chimney. With this cylindrical device you simply put fuel cubes or a few sheets of wadded-up newspaper on the bottom and the coals on top. You'll be grilling as soon as the coals ash over.

Next, make sure the grate is very hot before you place any burgers on it. Gas grillers, preheat with all burners on High until the grill reaches 500°F, place the burgers on the grate, then reduce the heat to Direct Medium. Charcoal grillers, start with enough briquets for Direct Medium heat. Wait until the coals are lightly ashed over, then spread

them evenly across the charcoal grate (leaving a small section without coals in case of flare-ups), place the cooking grate on the grill, close the lid, and wait 5 minutes more to heat the cooking grate. The burgers should sizzle when they hit the grate. After that, it's a matter of letting the grill do the work. Some folks worry about flare-ups, but in a well-designed grill they'll be short-lived at best. If they don't quickly subside, move the burgers over Indirect Medium heat for a moment, then continue grilling over Direct Medium heat.

How to make it juicy: Start with 80% lean ground chuck. If the numbers make you uncomfortable, hear us out first. The fact that you're grilling over an open cooking grate and not frying the burgers in a pan means they won't be stewing in their fat—which is as healthy as it sounds. Instead, a great deal of the fat will drip out onto the flames, leaving flavor in its wake and adding even more smoky flavor as it sizzles away on the fire. Another key to juicy burgers is to not overwork the meat as you blend in seasonings and

shape it into patties. Rinse your hands in very cold water before you begin and work quickly to gently shape the beef into 3/4-inch-thick patties. Place them on a plate and refrigerate them for at least 15 minutes before placing them on a hot grill. Once they're on the cooking grate, close the lid of the grill. Then, please don't play with your food. Turn the burgers only once, halfway through grilling time. If you flip and flop them, you might as well wring out all the juice. For safety, always grill burgers until the internal temperature reaches 160°F for medium doneness. This will take 8 to 10 minutes, depending on weather and other variables. And never press down on a burger with your spatula. It just squeezes out all that juicy flavor you're striving for.

How to serve it hot: Serve directly from the grill to the hamburger bun. The rest is just gravy. Once you've mastered the patty, anything you add to it can only enhance its regal stature. So layer on the toppings and create the perfect burger just the way you like it. After all, isn't that what makes us American?

Burgers, Superstars of The Grill

Black Thai Burgers with Gingered Shiitakes

Direct/Medium

from *Weber's Big Book of Grilling™*

For the burgers:

- 1 1/2 pounds ground chuck (80% lean)
- 2 tablespoons finely chopped fresh cilantro
- 2 tablespoons finely chopped fresh mint
- 1 tablespoon fresh lime juice
- 2 teaspoons fish sauce
- 2 teaspoons minced jalapeño pepper, with seeds
- 2 teaspoons minced garlic
- 1 teaspoon grated lime zest
- 1 teaspoon grated fresh ginger
- 1/2 teaspoon freshly ground black pepper

For the mushrooms:

- 3 tablespoons unsalted butter
- 2 tablespoons peanut oil
- 2 teaspoons grated fresh ginger
- 8 ounces fresh shiitake mushrooms, stems removed and cut into 1/4-inch slices
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- Peanut oil
- 4 hamburger buns

To prepare the burgers: In a large bowl gently mix together the burger ingredients with your hands. Shape the meat into four patties of equal size and thickness (about 3/4 inch thick).



To prepare the mushrooms: In a medium sauté pan over medium-high heat, melt the butter with the peanut oil and add the ginger. Add the mushrooms and cook, stirring occasionally, until tender, 4 to 6 minutes. Season with the salt and pepper. Set aside and keep warm. Brush both sides of the patties with the oil and grill over Direct Medium heat until the internal temperature reaches 160°F for medium, 8 to 10 minutes, turning once halfway through grilling time. During the last 30 seconds, grill the buns over Direct Medium heat until lightly toasted. Serve the burgers hot on the toasted buns, topped with the mushrooms.

Makes 4 servings

Portobello Mushroom and Goat Cheese Sandwich

Direct/Medium

from *Weber's Art of the Grill™*

- 4 fresh portobello mushrooms
- 2 red or yellow bell peppers
- 2 yellow squashes, ends trimmed
- 1 large ripe tomato
- 1/2 cup olive oil
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon finely chopped shallot
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground pepper
- 3 tablespoons balsamic vinegar
- 8 slices soft-crusted French or Italian bread, each 1 inch thick, or soft rolls
- 8 ounces fresh goat cheese
- 12-16 fresh basil leaves

Remove the stems from the mushrooms. Cut the bell peppers in half lengthwise. Remove the seeds and flatten the peppers with the palm of your hand. Cut the squashes lengthwise into 1/2-inch-thick slices. Cut the tomato crosswise into 1/2-inch-thick slices. Put the vegetables in a lock-top plastic bag large enough to hold them.

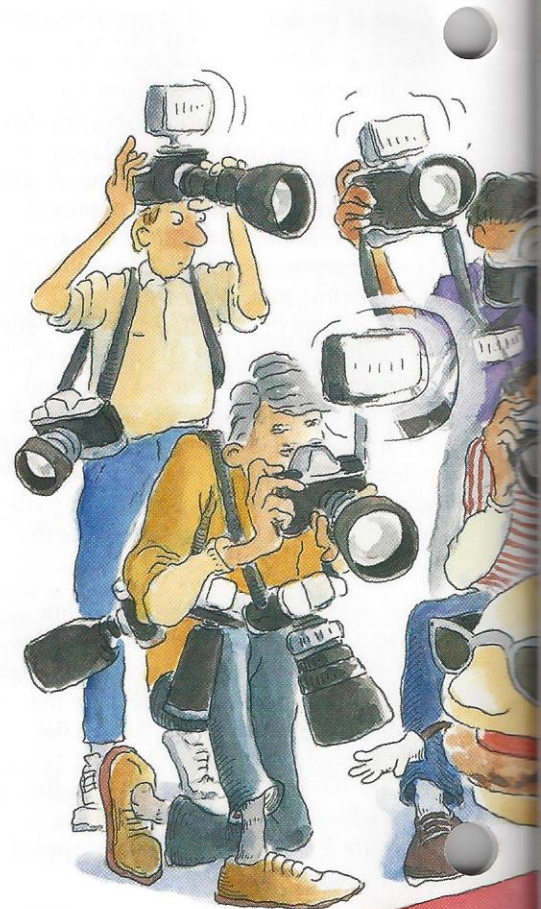
In a small bowl, whisk together the olive oil, rosemary, shallot, salt, and pepper. Add this mixture to the bag of vegetables. Allow the vegetables to marinate at room temperature for 10 to 15 minutes.

Remove the vegetables from the bag. Grill them over Direct Medium heat, turning once, until tender. The mushrooms will take 12 to 14 minutes, the bell peppers 10 to 12 minutes, the squashes 8 to 10 minutes, and the tomato 3 to 4 minutes. Transfer to a large platter. Drizzle the grilled vegetables with the balsamic vinegar. Season with salt and pepper to taste.

Evenly spread the goat cheese onto one side of a bread slice. Build the sandwiches with the grilled vegetables, interspersing the basil leaves as you build. Place the remaining bread slices on top.

Serve warm or at room temperature.

Makes 4 servings



Turkey Burgers with Chunky Peach-Cranberry Ketchup

Direct/Medium

from *www.weber.com®*

For the ketchup:

- 1 tablespoon olive oil
- 3 tablespoons chopped shallots
- 2 cups diced skinned peaches
- 3 tablespoons cranberry sauce
- 3 tablespoons white wine vinegar
- 1 tablespoon dark brown sugar
- 1/2 tablespoon tomato paste
- 1 teaspoon chopped fresh thyme
- 1/4 teaspoon ground Mediterranean oregano
- 1/4 teaspoon kosher salt
- Pinch of freshly ground black pepper
- 1 large sweet onion
- 2 tablespoons olive oil
- 1/4 teaspoon kosher salt
- Pinch paprika

For the burgers:

- 1 1/4 pounds ground turkey
- 2 tablespoons water
- 2 tablespoons olive oil
- 1 tablespoon Worcestershire sauce
- 1 1/2 teaspoons Bell's poultry seasoning
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 4 burger buns

To make the ketchup: In a sauté pan, warm the oil and sauté the shallots for 3 minutes. Add the peaches and sauté for about 2 minutes or until juices release from the fruit. Add the rest of the ketchup ingredients and blend well. Simmer for 5 to 6 minutes. Remove from heat and chill thoroughly.

Cut the onion into four, 1/2-inch-thick slices. Brush with oil and season with salt and paprika. Grill over Direct Medium heat until tender, 8 to 12 minutes, turning once halfway through grilling time. Remove from the grill and keep warm.

To make the burgers: In a medium bowl, combine all the burger ingredients and mix well. Form into four patties, each about 3/4 inch thick. Grill over Direct Medium heat until juices run clear and the internal temperature reaches 170°F, 10 to 12 minutes, turning once halfway through grilling time.

Place burgers on buns and top with grilled onions and chunky peach-cranberry ketchup.

Makes 4 servings.



Sausage Burgers with Grill-Roasted Peppers

Direct/Medium

from www.weber.com*

1 medium red bell pepper

For the burgers:

- 2 pounds coarsely ground pork shoulder
- 2 teaspoons salt
- 1 teaspoon paprika
- 1 teaspoon ground red pepper
- 1 teaspoon ground fennel
- 4 hamburger buns
- 4 slices fontina cheese
- 1 bunch arugula or soft lettuce

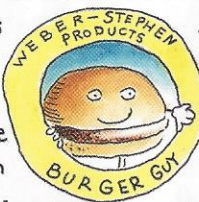
Grill the bell pepper over Direct Medium heat until evenly charred on all sides, 10 to 12 minutes, turning every 3 to 5 minutes. Remove the pepper from the grill and place in a paper bag, close tightly. Let stand 10 to 15 minutes to steam off the skin. Remove the pepper from the bag and peel away the charred skin. Cut off the top and remove the seeds. Cut the pepper into strips. Set aside.

To make the burgers: In a small bowl combine the burger ingredients. Add $\frac{3}{4}$ cup of water and mix. Shape the meat into four patties of equal size and thickness. Grill over Direct Medium heat until the juices run clear, about 10 minutes, turning once halfway through grilling time. During the last 30 seconds, grill the buns over Direct Medium heat until lightly toasted.

Serve the burgers hot on the toasted buns and top with cheese, grilled peppers, and lettuce.

Makes 4 servings

He answers the Silent Cry of Webers whose Hygiene is less than ideal...



...traveling the lands, towns, & cities, showing owners how

To Clean a Weber the Weber® Gas Grill



The GRILL-IN-GRIEF was easy to find...

I listened to Vegetables & Fish & Meats of ALL kinds Cook on the Crusty Juices & Smoke Under cover... THEN I wintered Under cover... sheltering Bunnies... Housing Mice... & Supporting Spiders!

Geez... What a lid rattler!

He'll settle down... but FIRST he's got to do a BURN OFF

So... FIRE UP ALL BURNERS TO HIGH for 10 Minutes... Turn them OFF & let him Cool DOWN...

...WHILE We set to work - Most important is to check for Household Pets...



OK, FOLKS... Now THAT THE GRILL HAS COOLED... WATCH THESE 8 EASY STEPS!

My Assistant collected our Cleaning Supplies...



Words of CLEANING CAUTION

NEVER USE...
OVEN CLEANER
KITCHEN CLEANSER
ABRASIVE PRODUCTS
OR
ANY CITRUS CONTAINING PRODUCTS
and PLEASE Do Not take Your Grill through your local Car Wash!

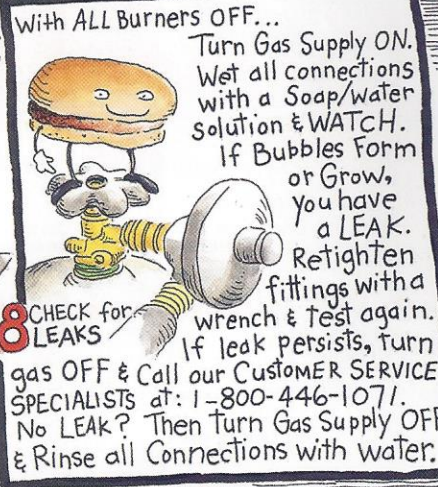


3 Use the Brass Bristled Brush on the COOKING GRATE & FLAVORIZER® BARS that you remove from the Grill.

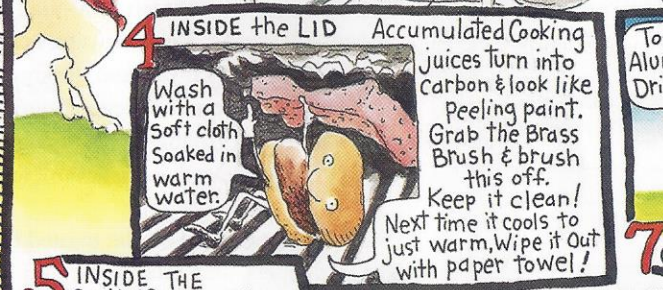


2 OUTSIDE SURFACES... clean up with a soft cloth or sponge soaked in the Soapy Water.

1 THERMOMETER. This baby cleans up with a cloth Soaked in warm Soapy Water... BUT Don't Submerge it!



With ALL Burners OFF... Turn Gas Supply ON. Wet all connections with a Soap/water solution & WATCH. If Bubbles Form or Grow, you have a LEAK. Retighten fittings with a wrench & test again. If leak persists, turn gas OFF & Call our Customer SERVICE SPECIALISTS at: 1-800-446-1071. No LEAK? Then Turn Gas Supply OFF & Rinse all Connections with water.



4 INSIDE the LID Accumulated Cooking juices turn into Carbon & look like peeling paint. Grab the Brass Brush & brush this off. Keep it clean! Next time it cools to just warm, Wipe it out with paper towel!



5 INSIDE THE COOKING MODULE, use the Stainless Steel Brush & brush debris off the burner tubes... brushing UP + DOWN... NOT ACROSS the Ports!



7 CATCH PAN Toss this Aluminum Drip Pan... wash the CATCH PAN with Soapy Water & drop in a NEW Drip Pan.



6 BOTTOM TRAY Slide it out & Scrape excess grease with that Putty knife Wash with Soapy water & Rinse!

© Kelen 2004

Grilling School 2004

Summer School – Looking for a fun learning experience like no other? Weber has teamed with some of the finest cooking schools and wineries to bring master grilling workshops to you. Learn artful grilling techniques from the basic to the advanced, master a variety of recipes that use the grill in different ways, and get expert advice on pairing grilled foods with wine. If you've been looking for an exciting and flavorful weekend excursion, this is it! Sign up by contacting the school and we'll meet you at the grill. Space is limited, so call today.

California

Draeger's Cooking School

222 E. Fourth Ave.
San Mateo, CA 94401
650-685-3724
650-685-3790 (fax)
www.Draegers.com

Demonstration classes start at
6:30 p.m. Tuition: \$65/class

July 20, 2004
Ultimate Grilling with Jamie
Purviance: Fish and Chicken

August 30, 2004
Ultimate Grilling with Jamie
Purviance: Beef and Pork

Quivira Vineyards
4900 W. Dry Creek Rd.
Healdsburg, CA 94558
707-431-8333 extension 212
707-431-1664 (fax)
www.quivirawine.com

Demonstration classes begin
at 6:30 p.m. Tuition: \$45/class

July 31, September 25, 2004
All-American Originals:
Barbecue and Zinfandel with
Jamie Purviance

Ramekins Sonoma Valley Culinary School

450 West Spain Street
Sonoma, CA 95476
707-933-0450 ext. 3 (phone)
707-933-0451 (fax)
www.ramekins.com

Demonstration class begins
at 6:30 p.m. Tuition: \$55/class

August 12, 2004
The Great Grilled Appetizer
Party with Jamie Purviance

Colorado

Cook Street School of Fine Cooking

1937 Market Street
Denver, CO 80202
303-308-9300 (phone)
303-308-9400 (fax)
www.cookstreet.com

All classes are hands on and
meet from 6 p.m. to 9 p.m.
Tuition: \$79/class and limited
to 18 participants.

May 21, 2004
Backyard Basics

June 4, June 18, 2004
Summer Begins with Grilling

July 16, July 23, 2004
Seafood Sizzle

August 6, August 20, 2004
The Tuscan Grill

Illinois

The French Culinary Experience

281 Messner Drive
Wheeling, IL 60090
847-215-1931 (phone)
847-215-2014 (fax)
www.Frenchcookingschool.com

Demonstration classes meet
from 9:00 a.m. to 1:00 p.m.
Tuition: \$50/class

May 15, 2004
Grilling 101

May 29, July 31, 2004
Meat

June 5, August 7, 2004
Fish

June 26, 2004
Appetizers

Hands-on grilling classes meet
from 5:30 p.m. to 9:00 p.m.
Tuition: \$90/class

June 11, June 25
Hands-On Grilling

You can also customize your
own grilling class any day of
the week with a minimum of
6 persons (demonstration)
or 4 persons (hands on).

Michigan

BraVo! Restaurant

5402 Portage Road
Kalamazoo, MI 49002
269-344-7700 (phone)
269-344-7811 (fax)
www.BravoKalamazoo.com

Light hands-on classes meet
from 7:00 p.m. to 9:00 p.m.
Tuition: \$45/class

April 20, April 21, 2004
Grilling Out with Shawn Hagen,
Chef/Owner of BraVo!

Nevada

Nothing To It! Culinary Center

225 Crummer Lane
Reno, NV 89502
775-826-2628 (phone)
www.nothingtoit.com

Hands-on classes start
at 6:30 p.m.

April 29, 2004
Skewer it on the Grill!!
Tuition: \$95/class and
includes a copy of the book,
Skewer It, by Mary Barber
and Sara Whiteford.

May 19, June 15, 2004
Grilling 1
Tuition: \$75/class

May 27, 2004
Quick and Delicious on the Grill
Tuition: \$75/class

June 19, 2004
Ribs, Rubs, and Sauces
Tuition: \$75/class

June 24, 2004
Art of the Grill
Tuition: \$95/class and includes
a copy of *Weber's Art of the Grill*™

June 30, 2004
Grilling 2
Tuition: \$75/class

Ohio

Mustard Seed Market's Cooking School

3885 West Market Street
Akron, Ohio 44333
330-666-7333 (phone)
www.mustardseedmarket.com

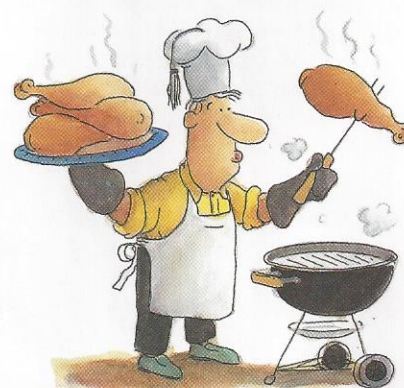
All classes start at 6:30 p.m.
and are taught by Bev and
John Shaffer. Tuition: \$40/class
or \$145/series.

May 5, 2004
Seafood on the Grill I

May 18, 2004
Vegetables And More On The Grill

May 26, 2004
Seafood on the Grill II

August 31, 2004
Grilled Steaks and Great Salads



On the road

Meet us to see our newest offerings and recipes, and chat about grilling!

Sunset Celebration Weekend

May 15 & 16

Menlo Park, CA

www.sunsetmagazine.com

Sunset's annual bash includes hands-on home and gardening projects, celebrity chefs, and expert demos.

Weber teams up with Major League Baseball!

May 22

Philadelphia Phillies (game time 7:10 p.m.)

May 23

Pittsburgh Pirates (game time 1:35 p.m.)

June 10

Boston Red Sox (game time 7:10 p.m.)

Come out to the ballgame and see the new Weber® Q^{ui} gas grill at the pre-game festivities.

Indy 500

May 27-30

Indianapolis, IN

Play Wheel of Grilling, watch grilling demos, and see what's new from Weber.

The Food and Wine Magazine Classic at Aspen

June 18-20

Aspen, CO

www.foodandwine.com/classic

Attend seminars by leading chefs and wine experts, a grand wine tasting, and cooking classes. Come and see what's cooking in the Weber Backyard™.

Special Offer from Lobel's

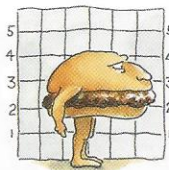
Lobel's of New York has a special "Online Exclusive" offer only for Weber customers: Receive six free 1/2-pound Lobel's Wyoming hamburgers with every order! This offer is valid only from Lobel's of New York's online butcher shop via www.weber.com.

To place an order, visit www.weber.com, click on Recipes and Tips, then Weber Recipes, and then click on the Lobel's logo.



Offer expires October 15, 2004.

America's Most Wanted Burger



Direct/Medium

- 1 pound ground chuck (80% lean)
- Kosher salt
- Freshly ground black pepper
- 4 crusty rolls, split
- 4 slices smoked mozzarella cheese
- 1/4 cup prepared pesto sauce
- 2 to 4 small plum tomatoes, sliced

Shape ground chuck into four 1/2-inch-thick patties and season with salt and pepper to taste. Grill over Direct Medium heat until the internal temperature reaches 160°F for medium, 8 to 10 minutes, turning once halfway through grilling time. During the last 30 seconds, grill the rolls, cut side down, until lightly toasted. Top each burger with a cheese slice, a dollop of pesto sauce, and tomato slices. Serve in toasted rolls.

Makes 4 servings

CAN YOU NAME THIS MAN?



He's the star of our new TV commercials. Do you know him? Maybe he's your dad? Your brother? Your boss? That guy around the corner who couldn't get it right until he bought a Weber® grill? If you can ID this guy, log on to www.weber.com and tell us who he is (50 words or less). The top three entries will be posted on www.weber.com in June.



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Palatine, IL 60078-1999

www.weber.com

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